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12643/210



IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

In re application of:

Jeffrey A. Giacomel

Serial No.: 09/650,335

Filed: August 28, 2000

Art Unit: 3743

Examiner:

For: FOOD PREPARATION AND STORAGE DEVICE

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Assistant Commissioner for Patents

Washington, D. C. 20231

Dear Sir:

INFORMATION DISCLOSURE STATEMENT

CERTIFICATE OF MAILING
(37 CFR 1.8a)

I hereby certify that this paper (along with any paper referred to as being attached or enclosed) is being deposited with the United States Postal Service on the date shown below with sufficient postage as first class mail and in an envelope addressed to: Assistant Commissioner for Patents, Washington, D.C. 20231.

Date: January 3, 2001

William R. Gustavson

(Typed name of person mailing paper)

(Signature of person mailing paper)

In accordance with the requirements of 37 C.F.R. § 1.97(b) and 1.98, attached please find a Form PTO-1449(3 sheets) listing information for consideration by the Office in connection with its examination of the above-captioned patent application. A copy of each of the documents listed is enclosed herein.

Applicant submits that no representation is made, and no representation is intended, that more relevant material does not exist. The listing on the attached Form PTO-1449 is not intended to constitute an admission of any kind. Specifically, this

presentation is not an admission that the item listed is properly citable against the above-identified application as prior art.

German document 2027527 discloses a device for use with material 13, which has an insert piece 12.

German document 3214886 discloses a cooling rod comprised of a heat conductive tube 2 and a heat absorber 3. The heat absorbing member is designed as a latent heat store which can be a storage container filled with a storage material, such as paraffin, salt hydrates or eutectic mixtures of water and salt hydrates. If the cooling rod is stirred through a hot drink or similar, it absorbs the heat, which is passed through the heat conductive rod 2 to the latent heat store 3.

French reference 2575814 discloses a container 18 for cooling liquid food stuffs. The container 18 is provided with at least one dip pipe 24 containing a liquid which is volatized at the food stuffs temperature and returned by a reflux condenser 26 above the level of the liquid. The document asserts that the use of ancillary pumps is avoided. The wetted zones of the dip pipes are at a more constant temperature than the surfaces of conventional serpentine or helical cooling coils used with recirculating liquid coolants. Preferably, the liquid within the container is agitated, either by an ancillary agitator, or by mounting the dip pipe out of coincidence with the axis of the container and either supporting on a turntable and/or mounting the dip pipe on a rotating support. Preferably the turntable has a stepped surface to locate axially containers of differing diameters. Optional fans may be mounted adjacent to the overhead parts of the device to enhance the effectiveness of the reflux condensers by providing a draft across radiating fins thereon.

French reference 1,586,050 appears to disclose a member which has liquid therein, possibly for heat transfer.

PCT Application WO90-14771 discloses a method of heat treatment of biological objects, including a convective heat exchange in the air medium and a contact heat exchange with a partial introduction, in each of them, of at least one autonomous heat conducting element consisting of a thermosiphon. Before cooling and freezing, the projecting end of the heat conducting element is oriented upwards in relation to the biological object, with a deviation from the vertical not exceeding 45 degrees, and, before warming and defreezing, the biological object is turned so as to orient the projecting end of the heat conducting element downwards in relation to it. The heat conducting element 1 consists of a thermosiphon shaped as a sealed tube 2 with a pointed end 3 intended for introducing into the biological object and with the other end 5 provided with ribs. The rib density coefficient equals 3-15 for a ratio of 1.5-4 between the links of the sections 4,6 of the ends, 3,5.

French reference 445,563 appears to disclose a mechanism of heat transfer using a liquid filled receptacle.

Applicant respectfully submits that this invention is patentable over the enclosed documents cited on Form PTO-1449.

Respectfully submitted,



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